



**Henny Penny  
Slow Cook Ovens  
Model SCO-100**

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**SERVICE MANUAL**

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## **LIMITED WARRANTY FOR HENNY PENNY APPLIANCES**

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

**NEW EQUIPMENT:** Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

**REPLACEMENT PARTS:** Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment and replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

**EXTENDED FRYPOT WARRANTY:** Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

**0 TO 3 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

**3 TO 7 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be represented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

## **SECTION 1. INTRODUCTION**

### **1-1. HENNY PENNY**

The Henny Penny Slow Cook Oven, is designed to cook foods with a convection air system and then hold the food at proper temperatures in commercial food operations.

### **1-2 FEATURES**

- 15% to 20% less shrinkage than conventional ovens
- Easy-to-use solid state controls
- Automatic holding mode
- Probe cooking capabilities
- Universal adjustable racks
- LED readout control panel
- Field reversible
- Stainless steel construction

### **1-3. ASSISTANCE**

Should you require assistance, just call your local independent distributor (refer to the distributor list in the rear of this manual).

In addition, feel free to contact our corporate headquarters in Eaton Ohio by dialing our toll free number 1-800-417-8417, or 937-456-8417.

#### **1-4. SAFETY**

To ensure safe operation of the Henny Penny Slow Cook Oven, the proper procedures for installation, operation, and maintenance should be followed and properly understood. Where information is of particular importance or is safety related, the words WARNING, CAUTION, and NOTE are used. Their usage is as follows:



#### **WARNING**

The word WARNING is used to alert you to a procedure that if not performed properly, may cause personal injury.



#### **CAUTION**

The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the unit.

#### **NOTE**

The word NOTE is used to highlight especially important information.

#### **1-5. PROPER CARE**

As with any of our equipment, the Slow Cook Oven does require care and maintenance, which are discussed in this manual. The careful use of the recommended procedures, coupled with the regular preventive maintenance, will result in few repairs to the equipment.

## SECTION 2. INSTALLATION

### 2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Slow Cook Oven.

#### NOTE

The installation of this unit must conform to all local, state, and federal codes.

#### WARNING

Do not puncture the Oven with any objects such as drills or screws as electrical shock, or component damage could result.

#### NOTE

Installation of this unit should be performed by a qualified service technician.

### 2-2. LOCATION

The proper location of the unit is very important for operation and convenience. Choose a location which will provide easy loading and unloading without interfering with the final assembly of food orders.

#### WARNING

The Slow Cook Oven is a commercial appliance, and many surfaces could be hot. To prevent burns it is recommended that the unit be located in an area that cannot be accessed by the public.

## 2-3. UNPACKING

The Henny Penny Slow Cook Oven has been tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The unit is packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

### NOTE

Any shipping damages should be noted in the presence of the delivery agent and signed prior to his or her departure.

To remove the Henny Penny Slow Cook Oven from the carton you should:

1. Carefully cut banding straps.
2. Remove packing from around, and inside the unit.
3. Lift carton from unit.
4. Your Slow Cook Oven is now ready for setup.

## 2-5. LEVELING OF UNIT

For proper operation, the Slow Cook Oven should be level from side to side and front to back. This will ensure proper door operation.

## 2-6. ELECTRICAL REQUIREMENTS

### WARNING

The cabinet must be adequately and safely grounded according to local electrical codes to prevent the possibility of electrical shock.

Model No.	Volts	Phase	Amps	Watts	Wire
SCO-100	208	1	23	4700	3
SCO-100	240	1	20	4700	3
SCO-100	208	3	13	4700	4
SCO-100	240	3	12	4700	4

## SECTION 3. OPERATION

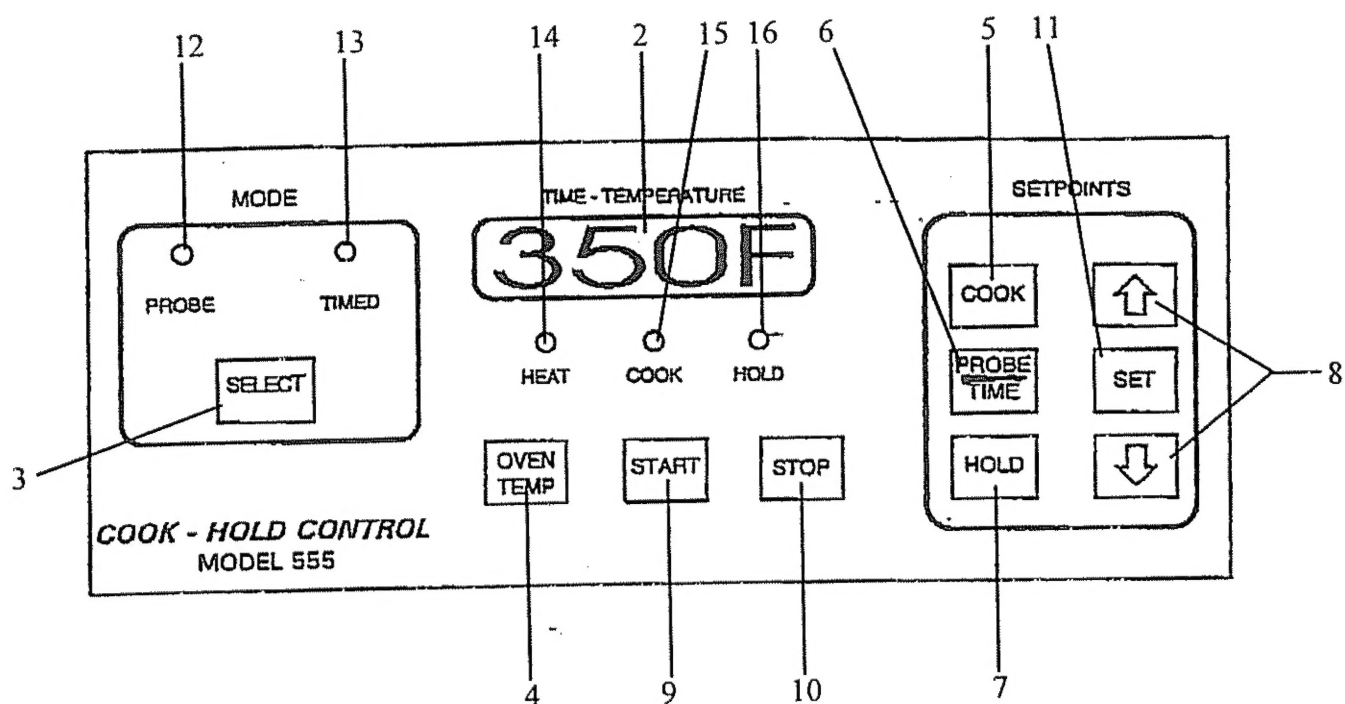
### 3-1. INTRODUCTION

This section provides operating procedures for the SCO-100. Sections 1, 2, 3 and 4 should be read, and all instructions should be followed before operating the oven.

### 3-2. OPERATING CONTROLS

Item	Description	Function
1	Power Switch (Not Shown)	The Power Switch is a rocker switch that switches electrical power to the unit.
2	Timer/Temperature Display	An LED display which shows the time remaining in the cook and hold modes during a timing cycle, or shows the temperature setpoint, food probe temperature, and interior cabinet temperature (when the OVEN TEMP button is pressed).
3	Mode Select Button	This button is pressed to choose between probe cooking or timed cooking.
4	Oven Temp Button	This button is pressed to show the interior oven temperature in the display.
5	Cook Button	This button is pressed to set the temperature setpoint of a timed cook mode.
6	Probe/Time Button	This button is pressed to set the probe temperature setpoint, or to set a time in a timed cook mode.
7	Hold Button	This button is pressed to set the hold mode setpoint temperature.
8	Up/Down Arrows	These buttons are used to set the cook and hold times, and to set the timed and probe cook temperatures.
9	Start Button	This button starts a times or probe cooking cycle.
10	Stop Button	This button stops a cooking cycle and automatically goes to a Hold mode. It can also be used to stop a Hold mode.
11	Set Button	This button enters the programmed times and temperatures.
12	Probe LED	This LED lights up when probe cooking.
13	Timed LED	This LED lights up when time cooking.
14	Heat LED	This LED lights up when the heat comes on.
15	Cook LED	This LED lights up when in a Cook/Retherm mode.
16	Hold LED	This LED lights up when in a Hold mode.

### 3-2. OPERATING CONTROLS (Continued)





### 3-3. BASIC CONTROL PROGRAMMING

#### For Timed cook operation:

Press the SELECT button to choose the timed mode.

##### **Cooking Time**

1. Press the PROBE/TIME button. The display will show the cook/retherm time.
2. Use the UP and DOWN arrows to set the desired time.
3. Press the SET button to enter the time into the control.

##### **Cooking Temperature**

1. Press the COOK button and the display will show the cook/retherm temperature.
2. Use the UP and DOWN arrows to set the desired temperature.
3. Press the SET button to enter the temperature into the control.

#### **NOTE**

Press the OVEN TEMP button at any time to view the actual oven temperature.

##### **Holding Temperature**

1. Press the HOLD button and the display will show the holding temperature.
2. Use the UP and DOWN buttons to set the desired temperature.
3. Press the SET button to enter the temperature into the control.

Press the START button and the display shows the remaining time in the cook/retherm cycle.

#### **NOTE**

The control will beep after it times down to zero and then automatically switches to the Hold mode. The display will then show the hold setpoint temperature.

### **3-3. BASIC CONTROL PROGRAMMING (Continued)**

#### **For Probe mode operation:**

Press the SELECT button to choose probe cooking.

##### **Probe Temperature**

1. Press the PROBE/TIME button and the display will show the probe setpoint temperature.
2. Use the UP and DOWN buttons to set the desired temperature.
3. Press the SET button to enter the temperature into the controls.

##### **NOTE**

Press the OVEN TEMP button at any time to view the actual oven temperature.

Press the START button and the display will show the actual probe temperature.

##### **NOTE**

The control will beep when the probe setpoint temperature is reached and then switches to the Hold mode automatically. The display shows the hold setpoint temperature.

#### **To manually end the Cook/Retherm, Probe, or Hold mode:**

Press the STOP button during any of the above modes and the control will end that mode. If in the Cook/Retherm or Probe mode, the control will automatically go into the Hold mode.

### 3-4. START-UP

(for first-time operation only)

#### NOTE

Before using the cook and hold oven, the unit should be thoroughly cleaned as described in the "Cleaning Procedures" section of this manual. Then the unit should be turned on to "burn off" factory oils and glue, before any product is placed into the oven. The programming instructions are in section 3-3.

1. Turn the Power Switch to the "ON" position.
2. Press the SELECT button and choose the Timed mode.
3. Press the COOK button and set the temperature to 350° F (177° C).
4. Press the HOLD button and set the temperature to 150° F (66° C).
5. Press the PROBE/TEMP button and set the time to 1 hour.
6. Open the upper door and move the thumb screw on the cabinet to open vent.
7. Allow oven to run automatically for one hour of COOK/ RETHERM cycle and 30 minutes of HOLD cycle.

### 3-5. OPERATION WITH PRODUCT

#### Manual (Timed mode) Operation

The programming instructions are in section 3-3.

1. Turn the Power Switch to the "ON" position.
2. Press the SELECT button and choose the Timed mode.
3. Press the COOK button to set to desired temperature.
4. Press the PROBE/TIME button to set the desired time.
5. Press the HOLD button to set the desired hold temperature.
6. Preheat oven for 30 minutes before loading product.
7. Place food into preheated oven. Close doors and double-check cooking time and temperatures. Then press the START button to start the cooking/retherm cycle and the Cook LED will light up.
8. The oven will beep and automatically switch to HOLD mode at the end of the cooking cycle. The Cook LED will go out and the Hold LED will light up.

### 3-5. OPERATION WITH PRODUCT (Continued)

#### Probe Cooking

The programming instructions are in section 3-3.

1. Press the POWER switch to the "ON" position.
2. Press the SELECT button and choose the Probe mode.
3. Preheat oven for 30 minutes using Hold mode.
4. Insert the probe jack into the receptacle located inside the oven top, near the fans. The probe temperature display will show the digital temperature of probe.
6. Put sanitized probe into center of food product. Make sure food is in the center of the pan, in the center of the oven.
7. Press the START button. The Cook LED will light up and the display will show the internal temperature of the food being cooked.

#### NOTE

Do not change the mode of the controls (probe or timed) while oven is operating in a Cook/Retherm cycle. Oven must be off, or in the HOLD cycle, to change the timer or probe operation.

8. Oven will automatically switch to hold when the food reaches the temperature of the PROBE setting.

#### NOTE

Always set the probe temperature below the desired final internal temperature to allow for cooking "carryover" or "set-up" of food. The internal temperature will rise as food absorbs heat from the oven during cool down to the hold temperature.

### 3-6. HOLD OPERATION ONLY

1. Press the POWER switch to the "ON" position.
2. Press the HOLD button and set the desired hold temperature.
3. Allow for preheat.
4. Press the PROBE/TIME button and set it to zero time.
5. Press the START button and the Hold LED will light up.

### 3-7. SHUT DOWN

Press the POWER switch to OFF.

#### CAUTION

Ventilating fans will continue to run until cabinet is cool. Do NOT disconnect the power supply to the cabinet while the ventilating fan is still operating, or damage to components could result.

### 3-8. CLEANING

#### WARNING

Allow the unit to cool before cleaning, as the exterior and interior or the cabinet may be hot enough to cause burns. Also, lift the module top from the unit before cleaning.

#### Cleaning Hints:

- Wipe up spills as soon as possible.
- Clean regularly to avoid heavy buildup.
- Use the mildest cleaning procedure that will do the job.
- Always rub in the direction of polish lines to avoid scratching the surface.
- Use only a soft cloth, sponge, fibrous brushes, plastic or stainless steel pads for cleaning and scouring.
- Rinse thoroughly with fresh water after every cleaning operation.
- Always wipe dry to avoid water marks.

#### CAUTION

DO NOT use abrasives, such as steel wool, or abrasive cleaners, such as chlorine, bromine, iodine, or ammonia chemicals to clean the unit. These will deteriorate the stainless steel and greatly reduce the life of the unit.

### **3-8. CLEANING (Continued)**

#### **Routine Cleaning**

1. Sponge on soap, (detergent) and water with a soft cloth.
2. Rinse thoroughly.

#### **Stubborn Spots and Stains**

1. Apply mild abrasive, made for stainless steel, with a damp sponge or cloth.
2. Rub lightly.

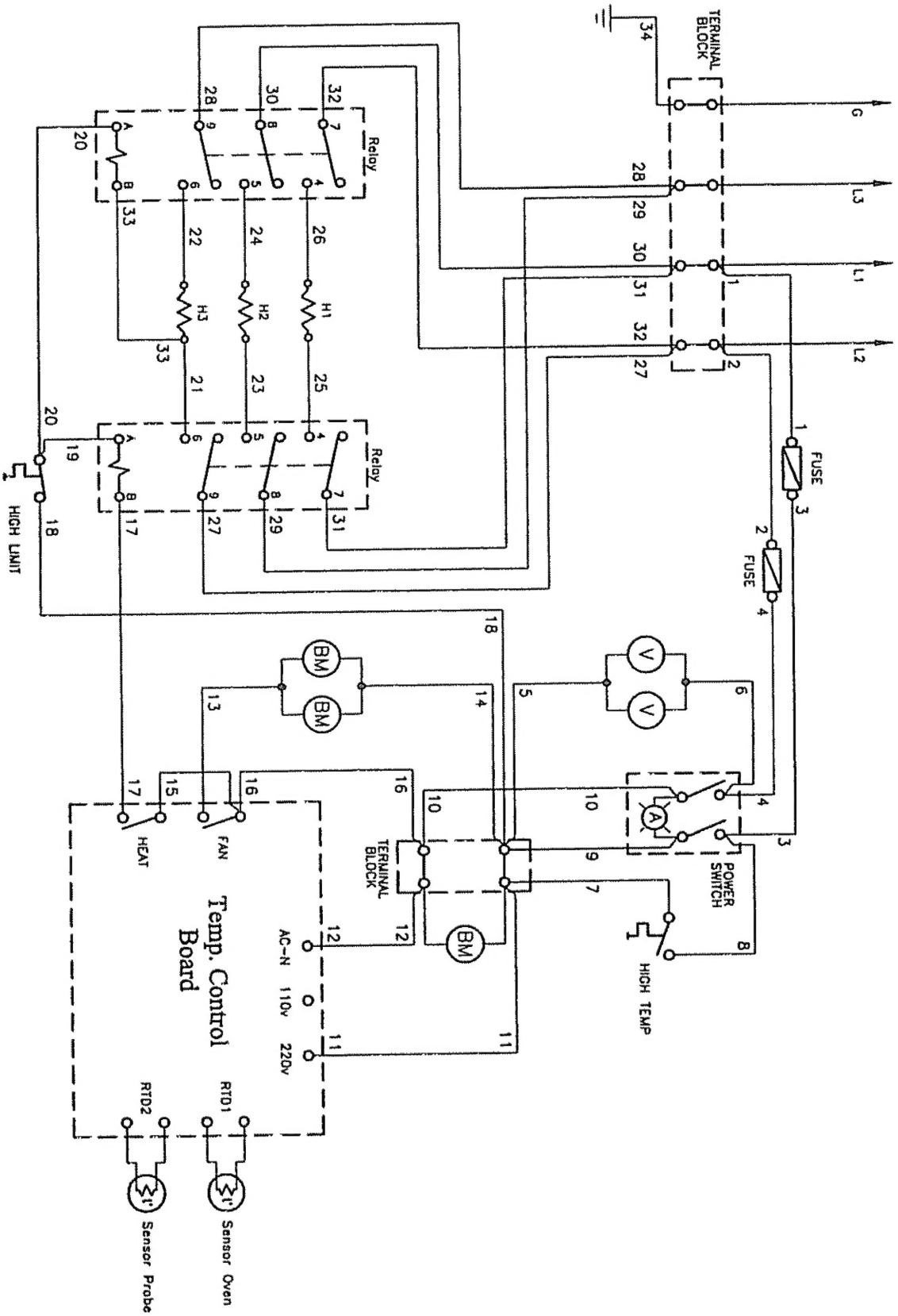
#### **Burnt on Foods or Grease**

Use a chemical oven cleaner made for stainless steel, such as Henny Penny's oven and grill cleaner, and follow the manufacturer's directions.

#### **Hard Water Spots & Scale**

1. Swab, or wipe vinegar on the areas with a cloth.
2. Rinse and dry thoroughly.

# 3 PHASES



# 1 PHASE

